

**2009 SAUVIGNON BLANC, MICHAEL'S VINEYARD
LAKE COUNTY**

Winemaker Tasting Notes

The oak fermentation imparts this wine with aromas of almonds and spice complementing the bright citrus fruit. The wine is balanced by the ripe tropical flavors and notes of white pepper. Its rich creamy mouthfeel is followed by a smooth, persistent finish.

Vineyard

Organically farmed on a 12-acre vineyard within Six Sigma Ranch, our Sauvignon Blanc thrives on the warm sunny days and cold nights of this high elevation area. Temperatures can change by as much as 45 degrees in one day, preserving the grapes' natural acids while developing rich fruit flavors. The aspects of this hilly vineyard site and the many soil types – including volcanic, alluvial slough, and rich valley floor – create complexity in the wine.

Winemaking

The grapes were de-stemmed and hand-sorted before pressing. After pressing, 100% of the juice was fermented in French oak barrels. The wine was aged in barrels for six months before bottling.

Wine and Food Pairing

Extremely food-friendly. An elegant complement to herbed goat cheese and salty cheeses such as feta. Terrific with grilled vegetables (asparagus!) and wild mushrooms. For a classic pairing try seafood with creamy sauces such as scallops with beurre blanc.

Technical notes

Release Date	June 2010
Blend	100% Sauvignon Blanc
Appellation	100% Lake County
Alcohol	14.3%
TA (g/100ml)	0.56
pH	3.48
Production	250 cases